



SARAH BEEZ

Albondigas (meatball) soup is easy

Whether you're celebrating Cinco de Mayo, or simply in need of a fast, fabulous, family meal, Albondigas Soup is a four ingredient, 15-minute dinner solution.

In case you're wondering, "Albondigas" is the Spanish word for meatball and Albondigas soup is typically meatballs in beef broth with chopped vegetables.

Thanks to frozen fully-cooked beef meatballs, this soup is a cinch to prepare at home. Think convenience for all of the other ingredients, too - canned ready-to-serve beef broth, frozen corn and prepared salsa. Vary the heat level

of the soup by the choice of mild, medium or hot salsa.

Tortilla chips make a crunchy side for the soup. For extra flavor flair, top with other south-of-the-border favorites like cooling sour cream, chopped avocado and chopped cilantro.

ALBONDIGAS SOUP

1 package (16 ounces) frozen fully cooked original flavor beef meatballs
2 cans (14 to 16 1/2 ounces each) ready-to-serve beef broth
2 cups frozen corn
1 cup prepared salsa
crumbled tortilla chips

Combine broth, corn, and salsa in large saucepan; bring to a boil.

Reduce heat; simmer 5 minutes.

Meanwhile, microwave meatballs according to package directions. Add meatballs to soup; simmer 3 minutes. Serve with tortilla chips, as desired. makes 4 servings.

Nutrition information per serving: 443 calories; 19 g protein; 39 g carbohydrate; 30 g fat; 1,683 mg sodium; 40 mg cholesterol; 8.6 mg niacin; 0.5 mg vitamin B6; 1.8 mcg vitamin B12; 1.6 mg iron; 7.1 mg zinc.

Recipe courtesy of the National Cattlemen's Beef Association.

Mother's Day Brunch

Sunday, May 11, 2003 • 10:30 a.m. to 3:00 p.m.

Breakfast Items:

Classic Scrambled Eggs - Made to Order Omelets - Bacon & Sausage
Hash Brown Potatoes Grand Marnier French Toast with Fresh Berries
- Cheese Blintz with Strawberry Banana Sauce

A Variety of Fresh Salads:

Garden Salad with all the toppings - Cole Slaw - Thai Chicken
- Coconut Curry Shrimp

Displays:

Cold Seafood Extravaganza - Imported & Domestic Cheeses
- Fresh Fruit Fantasia - Antipasto Platter

Carving Stations:

Gorgonzola Crusted Coulette Steak - Apple Cinnamon Smoked Pork Loin
- Roasted Turkey

Entrees:

Chargrilled Tuna - White Clam Linguine - Chicken Forrester

Sides:

Garlic Whipped Potatoes - Steamed Broccoli

Delicious Desserts:

Tortes - Parfaits - Pies - Chocolate Dipped Cheesecake & Fruit
- Cookies - Assorted Miniatures

\$24.95 Adults

Please Call for Reservations

\$21.95 Seniors

\$12.95 Children 3-10

Children Under 3 are Free

DoubleTree Hotel of Novi

27000 Sheraton Drive • Novi, Michigan 48377
248-348-5000

Citrus cilantro sauce flavors scallops

PAN SEARED JUMBO SEA SCALLOPS WITH ISLAND CHIMICHURRI AND FRESH SCALLION-GARLIC-THYME ANGEL HAIR PASTA

2 tablespoons olive oil
10 each (about 1 pound) jumbo sea scallops (sized at under 10 per pound)
1/2 cup Island Chimichurri Sauce (see recipe below)
2 tablespoons red, yellow and green bell pepper, 1/2 inch dice (confetti)
Fresh scallion-garlic-thyme angel hair pasta (see recipe below)
Fresh ground black pepper and salt

Prepare the Island Chimichurri Sauce and fresh scallion-garlic-thyme angel hair pasta as described below.

Season scallops lightly on both sides with fresh ground black pepper and salt.

Heat the olive oil in a large sauté pan over medium heat until hot but not smoking. Add the scallops and sear on each side for 2-3 minutes until rich golden brown on each side and moist, yet cooked through in the center. Remove scallops from pan to avoid overcooking while

plating.

Mound the hot fresh scallion-garlic-thyme angel hair pasta in the center of two warm dinner plates. Place two scallops atop each portion of pasta and three scallops evenly spaced around each mound of pasta. Top each scallop with 2 teaspoons of Island Chimichurri Sauce and a sprinkling of the three color pepper confetti.

Serve this dish with fresh steamed asparagus and black bean and corn salsa placed between the three scallops that surround the mound of pasta.

ISLAND CHIMICHURRI SAUCE

1 tablespoon olive oil, extra virgin
1 tablespoon lemon juice, fresh squeezed
1 tablespoon lime juice, fresh squeezed
1/2 teaspoon sugar
2 teaspoons garlic, fresh, minced
1 tablespoon each: fresh cilantro, parsley and scallions, finely chopped

Measure and combine all ingredients in a small glass bowl and set aside until serving.

FRESH SCALLION-GARLIC-THYME ANGEL HAIR PASTA

8 ounces angel hair or capellini pasta
1 tablespoon salt
3 tablespoons olive oil
1 tablespoon garlic, fresh, minced
4 tablespoons butter, cold cut into 1/2 inch slices
3 tablespoons scallion tops, 1/2 inch sliced
1 teaspoon fresh thyme leaves, chopped
salt and fresh ground black pepper to taste

Place 1 gallon of hot water in a large 6-quart pot, add 1 tablespoon of salt and bring to a boil over high heat.

In a large sauté pan, heat the olive oil over medium heat, add the garlic and sauté for 1 minute, do not brown. Remove from heat and swirl in the butter until melted then mix in the scallions and thyme. Cook the pasta in the boiling salted water per the instructions on the package. When cooked, drain thoroughly in a colander, then add to the scallion-garlic-thyme butter mixture and toss to coat. Cover to keep hot, then immediately proceed to the searing the scallops and serving steps above.



If you've waited this long to move into a retirement community, don't move now without visiting the best.



Before you make a decision to move into a retirement community, you've got to visit our community in Plymouth and talk to our knowledgeable staff about the wonderful senior lifestyles we've created.

We have an exciting activities calendar. We serve delicious meals in a warm and comfortable dining room. And we have apartment homes with all of the amenities you're looking for and a wide range of floor plans and sizes.

Call us today and make an appointment to tour our community and enjoy a free lunch. It's the first step to a great new life.



You Just Know You're at the Right Place.

Independence Village - Plymouth

14707 Northville Road • Plymouth, MI 48170 • 800-803-5811

www.seniorvillages.com
Professionally Managed by First Realty



Visit the Observer online at www.hometownlife.com

JOE'S PRODUCE
Michigan's Finest

Springtime Favorites!

<p>Texas Seedless Watermelon \$4.99</p>	<p>Sweet Golden Pineapple \$3.99</p>	<p>Florida Bi-Color Sweet Corn 10/2.00</p>
<p>Red & Ripe Tomatoes On-The-Vine 2 lbs. \$3.00</p>	<p>California Seedless Navel Oranges 6/2.00</p>	<p>Georgia Vidalia Onions 69¢ lb.</p>
<p>Satinela Marques de Caceres \$6.99 750ml</p>	<p>Colorful Mixed Floral Bouquets \$6.99</p>	<p>Southern Sun Blackberries 2 pkts. \$3.00</p>
<p>Rogue Late Harvest Riesling \$8.99 750ml</p>	<p>Mother's Day Wine Pick! \$5.99 750ml</p>	<p>Pelee Island Trio Blanc \$6.99 750ml</p>
<p>Edy's A Family Favorite Ice Cream Buy One, Get One Free Save \$5.89 on 64 oz.</p>	<p>New Items Organic Milk, Cheese, Cottage Cheese and Butter</p>	<p>Amplexus Toad Hollow Cream Brut Sparkling \$13.99 750ml</p>
<p>Silhouette Cups & Sandwiches Ice Cream 2/7.00</p>		

Prices Good Through May 7, 2003
Joe's Produce
33151 W. Seven Mile • Livonia, MI 48153
www.joesproduce.com (248) 477-4333